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## Starters

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### BRUSCHETTA 14

House-made bread, tomatoes, evoo, basil

### EGGPLANT ROLLATINI 21

Ricotta, San Marzano pomodoro sauce, Reggiano

### CAPRESE SALAD 21

Heirloom tomatoes, Burrata mozzarella, evoo, basil

### ANTIPASTO PLATTER 28

Serves 2-4

Chef's selection of meats, cheeses, olives, and peppers

### BAKED CLAMS 22

Garlic, white wine, fresh herbs & evoo

### CALAMARI 20

Lightly breaded, mild or spicy marinara sauce

### HOUSE-MADE MEATBALLS 16

Our family recipe, topped with ricotta cheese

### FILET MIGNON CARPACCIO 22

Arugula, capers, mustard aioli, shaved Reggiano

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## Soup and Salad

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### PASTA E FAGIOLI SOUP 15

Cannellini beans, house made broth, diced prosciutto

### ARUGULA AND CHERRY TOMATO SALAD 15

Lemon-evoo dressing & Reggiano

### CAESAR SALAD 15

Garlic croutons, cherry tomatoes, anchovies, Reggiano

### PANZANELLA SALAD 17

House-made croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

### ARUGULA CAESAR & TRUFFLE OIL 17

Garlic croutons, cherry tomatoes, anchovies, Reggiano

Add Grilled Chicken +10 | Grilled Salmon\* +16 to any salad

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## Pasta

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### *Chef Rizzo Specialties*

HOUSE-MADE RICOTTA GNOCCHI Vodka Sauce, crispy prosciutto 29

LOBSTER RAVIOLI Our signature ravioli, pink sauce, topped with jumbo shrimp 40

SPAGHETTI CARBONARA Pancetta, green peas, Reggiano 28

### CAPELLINI POMODORO 21

San Marzano pomodoro sauce, evoo, garlic, basil

### SPAGHETTI & MEATBALLS 28

House-made meatballs, San Marzano pomodoro sauce

### FETTUCCHINE ALFREDO 26

Light cream sauce, grated Reggiano

### PENNE A LA VODKA 26

A traditional favorite with prosciutto

### LASAGNA 28

Our family recipe

### LINGUINE & CLAMS 32

Fresh clams, white wine, garlic, evoo, red or white sauce

### BAKED ZITI 24

Our house specialty

### RIGATONI BOLOGNESE 29

San Marzano pomodoro sauce, Ricotta Salata

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## Seafood

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### SHRIMP SCAMPI 40

Stuffed jumbo shrimp, evoo, garlic, white wine, lemon, butter, linguine

### GRILLED SALMON\* 37

Broccoli, baby carrots, fingerling potatoes

### FRUTTI DI MARE 40

Clams, mussels, shrimp, calamari, red or white sauce, linguine

### BRANZINO 44

Brown butter pan seared branzino, capers, white wine, spinach, fingerling potatoes

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## Entrees

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### CHICKEN PARMIGIANA 32

Breaded chicken breast, San Marzano pomodoro sauce, mozzarella, spaghetti

### VEAL PARMIGIANA 42

Breaded veal loin, San Marzano pomodoro sauce, mozzarella, spaghetti

### FILET MIGNON\* 48

Grilled Certified Angus Beef, roasted potatoes, seasonal vegetables  
Make it Giambotto Style +5

### CHICKEN PICCATA 28

Pan-seared chicken breast, lemon, white wine butter sauce, capers, served with spaghetti

### VEAL SCALOPPINI PICCATA 39

Pan seared in lemon butter sauce, capers, white wine, seasonal vegetables

### VEAL MILANESE 39

Breaded veal loin, arugula, lemon, evoo, Reggiano

### CHICKEN FRANCESE 32

Sautéed chicken breast, lemon, white wine butter sauce, served with spaghetti

### GARDEIN CHICK'N PARMIGIANA <sup>V</sup> 26

Vegan Chick'n, San Marzano pomodoro sauce, vegan mozzarella, seasonal vegetables

### EGGPLANT PARMIGIANA 26

Breaded eggplant, San Marzano pomodoro sauce, mozzarella, spaghetti

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## Neapolitan Pizza

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### MARGHERITA 22

San Marzano tomatoes, bufala mozzarella, basil, evoo  
Add Burrata +5 | Make it Vegan +5

### PEPPERONI & OLIVES 24

San Marzano tomatoes, bufala mozzarella, kalamata olives, evoo

### CARAMELIZED PEAR & PROSCIUTTO 27

Caramelized Bosc pears, Gorgonzola, sliced prosciutto, arugula, balsamic reduction

### SPICY SOPRESSATA SALAMI 26

Spicy salami, sliced jalapeño, honey, bufala mozzarella, San Marzano tomatoes, basil

Gluten Free Pizza Crust Available for any specialty pizza. Add \$5 | Add Sausage +6

\*V designates Vegan Items\*

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness\*